

# The Delaunay

*Menu Rapide 12.50*  
*Classic Tarte Flambée*  
*with a mixed leaf salad.*  
*Glass of Wine or Beer, Tea or Coffee*

## EGGS

Eggs Benedict 9.00/17.75

Eggs Arlington 11.00/21.75

Omelettes from 8.75

*fines herbes, gruyère, ham, mushroom, tomato, onion*

Smoked Salmon  
 and Scrambled Eggs 17.25

## SANDWICHES

New York Hot Dog 7.50  
*served with french fries*

Chicken Schnitzel,  
 Lettuce & Tomato 14.00

The Delaunay Hamburger 17.25  
*served with french fries*

Native Blue Lobster Roll 22.75

## TARTES FLAMBÉES

Classic: Smoked Bacon & Shallots 9.50

Goats' Cheese & Sundried Tomatoes 9.50

Wild Mushrooms & Thyme 9.75

## SEAFOOD COCKTAILS

Prawn & Avocado  
*with Sauce Marie Rose* 14.75

Dorset Crab *with* Pink Grapefruit 19.50

Native Lobster *with* Sauce Marie Rose 25.50

## STARTERS

Carlingford Rock Oysters 3.25 ea.

Wild Mushroom Soup 7.50

Chicken Soup *with* Noodles 8.75

Avocado, Rocket & Quinoa Salad 10.25

Carpaccio of Smoked Octopus 12.50

Chopped Chicken Salad  
*small:* 11.00 *large:* 16.50

Citrus Cured Salmon Tartare 12.00

Steak Tartare *small:* 12.25 *large:* 23.25

Mixed Beetroot,  
 Hazelnut & Goats' Curd Salad 12.75

Roast Quail *with* Butternut Squash  
 and Mustard Fruits 12.75

## MAIN COURSES

### FISH

Kedgeree *with a* Poached Egg 15.00

Seared Mackerel Fillets 15.50  
*pickled beetroot and sauce gribiche*

Goujons of Plaice 20.25  
*tartare sauce and french fries*

Roast Pavé of Cod 22.50  
*crushed ratte potatoes, samphire & lemon oil*

Darne of Sea Trout 24.50  
*braised fennel & chervil*

Seared Fillet of Sea Bass 29.25  
*kale and girolle mushrooms*

Roast Halibut 32.50  
*sprouting broccoli and sauce bavaois*

### SCHNITZELS

Chicken Schnitzel 17.25

Wiener Schnitzel 25.50

Add Forestiere Sauce 3.00

Wiener Holstein 28.50  
*with anchovy and fried egg*

### TAGESTELLER 20.50

*Monday* Chicken Curry

*Tuesday* 5-Hour Short-Rib of Beef

*Wednesday* Pot-Roast Guinea Fowl

*Thursday* Braised Lamb Shank

*Friday* The Delaunay Fish Pie

*Saturday* Chicken Kiev

*Sunday* Roast Fore-Rib of Beef 25.00

### ENTREES

Grilled Spatchcock Chicken 17.25  
*with parsley & oregano dressing*

Hungarian Lamb Goulash 20.50  
*buttered spätzle and pickled vegetables*

Char-Grilled Calf's Liver and Bacon 23.25  
*with an apple mash*

Fillet of Beef Stroganoff 25.00  
*pilau rice and gherkins*

Grilled Rib-Eye Steak 29.75  
*french fries and sauce béarnaise*

Filet de Boeuf au Poivre 34.75

### WÜRSTCHEN ~ SAUSAGES

Frankfurter *smoked beef* 13.50

Thüringer 15.00 *pork & marjoram*

Spiced Lamb *mint & chilli* 15.00

Wild Boar & Venison *with cranberry* 16.50

Berner Würstel 16.50

*bacon wrapped pork and garlic with emmental*

Selection of Any Two Add Currywurst Sauce  
 15.50 2.50

### VEGETABLES ~ SIDE SALADS

buttery mash 4.75 ~ french fries 4.95 ~ wilted spinach 4.95

mange tout, sugar snaps & peas 5.00 ~ caraway glazed carrots and kohlrabi 5.25 ~ potato salad 4.25 ~ pickled cucumber salad 4.50 ~ mixed leaf salad 5.50

### SPECIALITIES FOR TWO

*please allow 55 minutes for cooking time*

35 day Aged T-Bone 850gr  
*pont-neuf potatoes and béarnaise sauce*  
 35.00 per person

Paprika Roasted Free Range Chicken  
*dauphinoise potatoes and cranberry jus*  
 21.50 per person

### SAVOURIES ~ CHEESE

Käse Rarebit *small:* 5.75 *large:* 10.75

Pont l'Évêque ~ Hubaner ~ Bavarian Blue 10.75 *each*  
*or a selection of three 12.00*

*served with poppyseed & oatmeal biscuits, spelt, hazelnut & cranberry loaf and grapes*

### DESSERTS

Baked Vanilla Cheesecake 8.00

Franz-Joseph Kaiserschmarren 8.50  
*with plum compote*

Classic Apple & Cinnamon Strudel 8.50

\*Trio of Chocolate Gugelhupfs 8.75  
*with a viennese chocolate sauce*

Bramley Apple Crumble 8.75  
*with vanilla custard or a salted caramel sauce*

Salzburg Soufflé (for two) 9.25 per person  
*with an apricot compote (20 mins.)*

### KONDI TOREI

\*Chocolate & Grand Marnier Dobos 5.50

Asbach Coffee & Chocolate Éclair 5.75

\*Blueberry & Lemon Gugelhupf 6.75

Sachertorte 6.75

Pear & Blackcurrant Millefeuille 7.00

Coffee & Stroh Rum Cake 7.00

\*Apple & Poppy Seed Cake 7.00

Black Forest Gâteau 7.75

*\*wheat free*

### ICE CREAM COUPES

Sunset 6.25

*rippled chocolate and spiced orange sorbets*  
*with an orange compote*

Feigen 7.75

*fig jam rippled white chocolate ice cream*  
*with a fig compote, whipped cream and an almond tuile*

Lucian 8.75

*hazelnut, almond & pistachio ice creams,*  
*butterscotch sauce, whipped cream*

Banana Split 9.75

*caramelised banana, vanilla ice cream, nougat,*  
*whipped cream with chocolate and raspberry sauces*

Kinder 9.75

*raspberry, vanilla and chocolate ice creams,*  
*whipped cream, marshmallows, meringue and chocolate sauce*

*Vegetarian Menu is available on request*  
*Please inform your server if you have any allergies we need to be aware of*